

## Banquet Menu - Buffets

### Buffet Menu Suggestions

We recommend the following complete buffets for your group of 40 or more guests. All menus include Coffee and Hot Tea service with the dessert course.

All prices are per person. In addition, beverage consumption, gratuity (20%) and state tax (6%) will be added.

Greek Relish Tray

Cuts of Seasonal Fruit

Hearts of Palm Vinaigrette

Carved Roasted Turkey Breast, Cranberry Sauce

Farfalle Alfredo with Garlic Breadsticks

Rosemary Potatoes , Fresh Vegetable du Jour

Normandie Farm's Country Pate

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Chocolate Mousse w/Chopped Walnuts

\$28.00

Filet of Salmon Sautéed with Capers,

Croutons and Lemon Butter

Boneless Breast of Chicken, Raspberry & Walnut Sauce

Saffron Rice, Fresh Vegetable du Jour

Salad Normandie

Spinach & Mushroom Salad, Balsamic Vinaigrette

Sliced Tomatoes and Cucumbers Vinaigrette

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Homemade Cheesecake w/Fresh Strawberries, Chocolate Drizzle

\$32.00

Filet of Tilapia Almandine

Carved Roast Top Sirloin of Beef, Horseradish Sauce

Rosemary Potatoes, Fresh Vegetable du Jour

Penne Pasta Marinara

Caesar Salad

Sliced Tomatoes with Hearts of Palm,

Basil Vinaigrette

Wedges of Seasonal Fruit

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Lemon Sorbet w/Strawberry Garnish

\$36.00

Carved Roast Steamship Round of Beef

Piccata of Chicken, Capers & Citrus Beurre Blanc

Blended Wild Rice, Fresh Vegetable du Jour

Imported and Domestic Cheeses

Wedges of Seasonal Fruits

Normandie Farm's Country Pate

Spring Salad Greens with Balsamic Vinaigrette

Spinach and Mushroom Salad, Honey-Lime Vinaigrette

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Profiterols au Chocolate

\$38.00

Carved Grilled Tenderloin of Beef, Béarnaise

Blackened Filet of Wild Rockfish

Spring Salad Greens with Balsamic Vinaigrette

Wedges of Seasonal Fruits

Hearts of Palm Vinaigrette

Sliced Tomatoes with Fresh Mozzarella, Virgin Olive Oil

Fresh Green Beans with Julienne of Carrots

Tri-Color Cheese Tortellini with Baby Shrimp,

Beurre Blanc

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Assorted Miniature Desserts

Whole Strawberries, Chocolate Dipping Sauce

\$50.00

Supplemental Selections

Grilled Whole Filet Mignon, Sauce Béarnaise \$12.00

Roast Leg of Lamb \$6.00

Grilled Whole Filet of Salmon \$5.50

Carved Roast Top Round of Beef, Horseradish Sauce \$5.50

Fresh Steamed Asparagus Hollandaise \$3.00

Jumbo Gulf Shrimp \$3.25 per piece

Soup du Jour, Served \$4.00

Premium Dessert Selections (+\$3)

Chocolate Truffle Cake, Whipped Cream

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Cream Caramel with Fresh Strawberries

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Wedges of Fruit and Berries w/Raspberry & Chocolate Drizzle

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Poached Pears w/Vanilla Ice Cream, Raspberry & Chocolate Drizzle

All Menus are served with Hot Golden Popovers.

All prices are subject to change without notice!

Normandie Farm Restaurant

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